

BRUNCH
SATURDAY & SUNDAY

Wild Mushroom and Truffle Rice Balls v £5.50
Salt-crusted Sourdough Bread v £3.95
Zucchini Fritti v £5.75



BRUNCH
FROM 11AM - 4PM

Herbed Black Provence Olives v £3.50
Raw Tuna, Avocado and Coriander Crispy Taco £6.50

BRASSERIE OF LIGHT

Bellini £7.50 Passion Fruit Cosmopolitan £7.50 Glass of Champagne £10.95 Glass of Rosé Champagne £15.95 Venetian Spritz £8.75

COOLERS

JUICES & SMOOTHIES

Vanilla Shakerato £4
Espresso shaken with Ice, served in a martini glass

Homemade Yuzu Lemonade £4.50
Yuzu Juice, Soda, Sugar and an Elderflower Mist

Strawberry Kisses
Strawberry-based cocktail with Strawberry Purée, Pineapple, Cranberry, Fresh Lemon and Orgeat Syrup £4.75

Seedlip Garden & Tonic £6.75
Non-alcoholic Spirit with Tonic, Cucumber and Sugar Snap Peas

Vanilla Spiced Sour £6.75
Seedlip Spice, Lemon Juice, Vanilla Syrup and Egg White

Choice of Fresh Juices
Orange, Apple or Grapefruit £4

Immunity Smoothie
Apple, Banana, Avocado, Lemon, Ginger, Turmeric, Echinacea, Black Pepper, Cayenne Pepper £4.95

Detox Smoothie
Avocado, Mint, Celery, Spinach, Apple, Parsley £4

Mixed Berry Smoothie
Strawberry, Raspberry, Blueberry, Banana, Coconut Milk £4.50

Spiced Beet Blend
Beetroot, Apple, Lemon, Ginger £4.50

Virgin Mary
Served long in a Pepper-rimmed glass and finished with Rosemary, Cherry Tomato and Olive £4

TEA & COFFEE

Breakfast Blend £3.75
Intense & Rich

Afternoon Tea Blend £3.75
Mellow, Elegant, Refreshing

Ceylon, Earl Grey, Darjeeling £3.75

Sencha, Jasmine Pearls £4.50

Fresh Mint, Camomile, Peppermint, Verbena £3.50

Rosebud, Oolong £5.75

Pot of Coffee and Cream £3.75

Espresso, Americano, Macchiato, Flat White, Latte, Cappuccino £3.50

Hot Chocolate £4.25
Milk, Mint or White

Iced Coffee £3.25

STARTERS

Buckwheat and Quinoa Granola with Almond Milk v £4.95
Chicken Dumpling, Truffle and Citrus £9.50
Popcorn Shrimp, Creamy Spicy Sauce £8.95

Oak Smoked Salmon with Rye Bread £9.50
Avocado and Sesame Fried Chicken with Coriander, Green Tea and Chia Seed, Jalapeño Dip £7.50
Steak Tartare, Mustard & Tabasco Sauce £9.75

Coconut Yoghurt with Fresh Berries £6.50
Tuna Carpaccio, Citrus Ponzu Dressing, Wasabi Mayo £8.95

EGGS, PLANT-BASED & SALADS

Ironbark Pumpkin Soup v £6.50
Burrata, Smoked Aubergine, Sour Green Tomatoes and Purple Basil v £9.50
Eggs Benedict with Chips £11.50
Eggs Royale with Spinach Salad £12.25

Avocado and Pomegranate on Toasted Rye v £7.95
Shaved Roots, Fennel, Cashew, Clementine and Romaine Lettuce v £7.50 / £14.95
Chargrilled and Roasted Vegetables with Aubergine and Red Pepper Sauce v £7.50 / £14.95
Avocado, Poached Eggs, Ancient Grains, Turmeric and Coconut, Chilli "Hollandaise" v £8.50 / £13.95

Chicken, Radicchio, Pomegranate, Apple, Red Grape, Beetroot and Soft Herb Salad £15.50
Wild Mushroom, Truffle, Broccoli and Hazelnut Rice Bowl with Edamame v £13.95
Dorset Crab Salad, Watermelon, Radish, Lobster Dressing £12.95

12oz RIB EYE STEAK £29.50
Dry-aged Rib Eye Steak on the Bone

LUNCH SANDWICH
TUNA NIÇOISE TARTINE £12.95

Seared Tuna, Tomatoes, Black Olives, Green Beans, Quail Eggs and Herb Mayo on Toasted Sourdough

MEAT, FISH & POULTRY

Shrimp and Avocado Burger £15.95
Pickled Fennel and White Radish
Chargrilled Paillard of Chicken £15.50
Avocado Houmous, Basil Sauce and Rocket
Flat-iron Chicken £15.95
Wild Mushroom Sauce and Truffled Mashed Potato

Hamburger £13.75
Club Sauce and Dill Pickles served on a Potato Bun with Fries
Add Mature Cheddar £1.50 | Add Crispy Bacon £1.75
Spaghettoni with Lobster £29.50
Blistered Datterini Tomatoes, Chilli and Garlic

8oz Sirloin Steak and Fries £26.95
Béarnaise Sauce and Watercress
Sole Goujons £14.50
Minted Peas, Tartare Sauce and Fries
Blackened Cod £16.50
Charred Long Stem Broccoli and Wasabi Mayo

SIDES

Green Herb Salad with Avocado v £4.50

Wild Rocket and Parmesan £4.50
Green Beans with Almonds v £3.75

Long Stem Broccoli with Lemon and Olive Oil v £3.75
Fries v £3.50

Steamed Rice and Red Quinoa v £3.75
Tomato and Basil Salad v £3.50

Truffled Mashed Potato v £4.50

PASTRIES, CAKES & PANCAKES

Buttermilk Pancakes £8.95
with Crispy Bacon and Maple Syrup

Salted Caramel Brownie £3.95
Chocolate Layer Cake £5.25

Buttermilk Pancakes £9.50
with Fruit, Berries, Vanilla Ice Cream, Whipped Cream and Maple Syrup

Coconut and Passion Fruit Cake £4.50
Pistachio and Rose Cake £5.25

Carrot Cake £4.25
with Cream Cheese Frosting and Walnuts

DESSERTS

Butterfly Flutterby £8.50
Iced Passion Fruit Parfait, Pistachio Meringue, Vanilla Cream
Pegasus Pie £8.50
Yuzu Coconut Cloud, Sesame Biscuit, Charred Pineapple, Caramel
Fallen Fruit £7.95
Morello Cherry, Dark Chocolate, Cherry Compote, Almond Biscotti
Golden Apple £7.95
Thin Apple Tart, Candied Pecans, Cinnamon Streusel, Salted Caramel Ice Cream, Toffee Sauce

Chocolate Bubbles £8.50
Valrhona Guanaja Dark Chocolate, Dark Chocolate Mousse, Chocolate Brownie, Milk Ice Cream, Chocolate Pearls
Dessert Island £8.95
Exotic Fruits, Mochi Ice Cream, Mango, Pineapple and Coconut Shot

Orbit £8.75
Dark Chocolate Mousse, Hazelnut Praline Ice Cream, Milk Foam, Honeycomb, Popping Candy
Ice Creams and Sorbets £5.25
Vanilla, Pistachio, Chocolate, Blood Orange, Lemon or Yoghurt
Cheese £9.50
Cashel Blue, Quicke's Mature Cheddar, Camembert Le Fin Normand, Pear and Ginger Chutney, Crispbreads
Chocolate Champagne Truffles £4.50
Plate of Cookies £4.50

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and



allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meats may increase your risk of foodborne illness. A discretionary optional service charge of 12.5% will be added to your bill.

v - vegetarian vg - vegan